

À EPERNAY



EN FRANCE

CHAMPAGNE
ERNEST RAPENEAU

Maison Familiale depuis 1901



BLANC DE NOIRS

WINEMAKING

Terroir:

Pinot Noir - Côte des Bar and Vallée de la Marne
Meunier - Vallée de la Marne

Blend:

60% Pinot Noir
40% Meunier

Dosage:

10 g/l

TASTING NOTES

Appearance: A golden yellow robe.

Nose: The nose is fresh and fruity.

Palate: Lively on the palate with a frank, vibrant attack, revealing a beautiful expression of plum aromas.

SERVING TEMPERATURE

Between 8° and 10°C.

PAIRING

Pairs well as an aperitif, or with roasted chicken supreme with lemon.